



# Tea Fruit Loaf

## Ingredients

8oz raisins  
8oz cold black Tea  
8oz Self raising flour  
2 eggs (beaten)  
6 tablespoons brown sugar

## Method

Pre set oven at 180/ gas mark 4  
Soak the raisins in the cold black tea for at least 2 hours  
Add the flour, eggs and sugar and mix well  
Grease and Line a bin loaf tin (or us a silicone mould)  
Pour the mix into the tin  
Bake for approximately 45 in the centre of the oven  
(a sharp knife should be clean when inserted into the centre of the cake.)  
Allow to cool then serve.

*Recipes by Paula Skalycz*

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# Potato Peel Pie



## Ingredients

### The Crust

1 beetroot (grated)  
1 potato (grated)  
1 onion (grated)  
1 garlic clove (minced)  
2 large eggs  
3 tablespoons plain flour  
Parsley (garnishing)

## Method

Pre heat oven 180/gas mark 4

Grease a pie plate

Mix together the **crust ingredients**, place 2/3 mix on the plate & make into an even crust, covering the base and sides of the pie plate  
Cook for 1 hour (until firm and crispy) - allow to cool

### **Make the filling**

Scrub the potatoes & cut into 3 inch cubes, cover with water, add the garlic & cook until potatoes are tender.

Drain and add heated milk to the cooked potato and mash.

Stir in the chives, bacon and the cream

Spoon the filling into the prepared crust.

Use the remaining crust to cover the pie in a thin layer Cook for 30 mins. Garnish with chopped parsley

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### The filling

6 medium potatoes  
1 garlic clove  
1 cup of milk  
2 tablespoons cream  
2 rashers of bacon (diced  
& cooked)  
2 tablespoons chives  
(chopped)  
40g cheese (grated)